



Gail Smith (Chef/Owner)
Elizabeth Gibbs (Catering Manager)

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information

Welcome to Almost Home's personal offerings, where culinary delight will enhance your special event. Explore our catering menu crafted with care, offering a symphony of flavors to make your special occasions truly unforgettable.

Indulge in the exquisite experience of Almost Home in the setting of your choice. Whether you prefer the refined ambiance of our upstairs Emerald Room, the casual upscale bar, or the inviting charm of our various dining areas, our diverse menus are tailored to elevate any occasion. We're also delighted to cater at your location for an additional off-site fee.

For pricing details and availability, feel free to consult with our dedicated catering team, ensuring every moment is perfectly tailored to your tastes and preferences.

Almost Home is an "Award-Winning Restaurant" celebrating over three decades. For more information, email gail@almosthomerestaurant.com.

Cheers!

Gail Smith (Chef/Owner)

Almost Home Restaurant & Swizzle Stick Bar



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beginning & end

APPETIZERS

Priced per guest
(24 guest minimum)

<i>Seasonal Fruit Tray*</i>	\$3.25
<i>Fruit & Cheese Platter*</i>	\$4.50
<i>Fresh Fruit Kabob*</i>	\$3.25
<i>Fresh Vegetables & Dip*</i>	\$2.50
<i>Seasoned Pub Chips*</i>	\$2.00
<i>Buffalo Pub Chips*</i>	\$4.00
<i>Shrimp Cocktail with Sauce*</i>	MKT
<i>Bruschetta (tomato or fruit)</i>	\$3.00
<i>Hummus Platter</i>	\$3.50
<i>Fresh Guacamole with Tortilla Chips*</i>	\$3.00
<i>Pulled Pork Sliders</i>	\$3.50
<i>Mini Chicken Salad Sandwiches</i>	\$3.50
<i>BBQ Meatballs</i>	\$3.00
<i>Spinach & Artichoke Dip with Tortilla Chips*</i>	\$3.50
<i>Pimento Cheese with Crackers*</i>	\$2.50
<i>Charcuterie Boards*</i>	varies
<i>Crispy Brussel Sprouts with Sweet Chili Sauce*</i>	\$4.00
<i>Stuffed Mushrooms*</i>	\$4.25
<i>Buffalo Chicken Dip*</i>	\$3.50
<i>Bacon, Lettuce, Tomato Sliders*</i>	\$4.00

*Gluten Free

DESSERTS BUFFET

Assorted Dessert Buffet \$8/each
Cookie Tray \$15/dozen
Dessert Shots \$3.50/each
Peanut Butter Bars \$20/dozen
Chocolate Mousse Cup \$3/each
Cupcakes \$3/each
Brownie Tray \$20/dozen

WHOLE DESSERTS

Whole Cake \$65 and up (serves 12)
Whole Pie \$35 and up (serves 6)
Cheesecake Variety \$65 and up (serves 14)
Round Strawberry Pizza \$80 (10 slices)
Banquet Strawberry Pizza \$125 (24 squares)

Special orders or favorites can be requested. 3 day notice required.

Gluten Free desserts are available upon request.



buffets

TASTE OF ITALY (1)

*Penne Pasta Bolognese
Cheese Manicotti w/ Marinara
Caesar Salad w/ Parmesan
Garlic Bread
Non-alcoholic Beverages*

\$20/guest

HOOSIER BBQ

*Slow Cooked Pulled Pork
Buns, Condiments
Mac & Cheese
Slaw
Chips
Non-alcoholic Beverages*

\$18/guest

TASTE OF ITALY (2)

*Grilled Chicken Parmesan
w/ Linguini
Choice of Caesar Salad or Fresh
Garden Salad, two dressings
Garlic Bread Non-alcoholic
Beverages*

\$22/guest

SOUP & SALAD

Choose One:

*Specialty Soup (listed)
Cream of Broccoli Soup*

Choose Three:

<i>Fresh Garden Salad</i>	<i>Hoosier Farmers Salad</i>
<i>Pasta Salad</i>	<i>Chicken Salad (add \$3)</i>
<i>Harvest Salad</i>	<i>Southern Shredded</i>
<i>Sunshine Broccoli Salad</i>	<i>Brussel Sprout Salad</i>
<i>Fruit Salad</i>	

Specialty Soups:

<i>Loaded Baked Potato</i>	<i>Creamy Cabbage</i>
<i>Killer Tomato</i>	<i>Chicken Noodle</i>
<i>Chicken Coconut Curry</i>	<i>Spring Basil</i>
<i>Corn Chowder</i>	<i>Sante Fe Chicken</i>
<i>Wild Mushroom</i>	<i>Roasted Red Pepper</i>
<i>Vegetable Beef</i>	<i>and Gouda</i>

\$17/guest

TASTE OF INDIANA

*Hoosier Pot Roast w/ potatoes,
carrots, celery, onions in beef gravy,
Fresh Garden Salad, two dressings
Fresh Baked Rolls w/ Pecan Butter
Non-alcoholic Beverages*

\$22/guest

signature favorites

ENTREES

Mile High Meatloaf
Champagne Chicken
Vegetable Penne Pasta
Chicken Pot Pie
Pork or Vegetable Lasagna
Sweet Bourbon Glazed Chicken
Cheese Manicotti w/ Marinara Sauce

One entree \$23/guest
Two entrees \$26/guest

SIDES

Choose Two:

Fresh Garden Salad
Caesar Salad
Sweet & Sassy Green Beans
Farmers Salad
Roasted Vegetables
Roasted Red Skinned Potatoes
Garlic Mashed Potatoes

Fresh Baked Rolls w/ Pecan Butter
Non-alcoholic Beverages

Gluten Free and other dietary accommodations are available upon request.



the gathering

ENTREES

*Bruschetta Grilled Chicken, Balsamic Glaze Herb
Roasted Pork Tenderloin, Apple Bacon Sauce
Greek Lemon Chicken, Quinoa Vegetable Blend
Chef's Roast Beef
Chicken Marsala
Crab Topped Tilapia
Roasted Cod w/ Mango Salsa*

One entree \$26/guest
Two entrees \$29/guest

SIDES

Choose Three:

*Fresh Garden Salad
Farmers Salad
Caesar Salad
Southern Shredded Brussel Sprouts Salad
White Truffle Mashed Potatoes
Fingerling Potatoes
Roasted Parmesan Potatoes
Fresh Green Beans
Asparagus
Roasted Vegetables
Broccolini*

*Fresh Baked Rolls w/ Pecan Butter
Non-alcoholic Beverages*

Gluten Free and other dietary accommodations are available upon request.



ENTREES

Slow Roasted Prime Rib (carving station)

Beef Tenderloin Tips, Mushroom Marsala Sauce

Stuffed Tuscan Chicken

Mushroom Stuffed Ravioli

Crab Stuffed Shrimp

Crab Topped Salmon, Pinot Grigio Sauce

Bourbon Pork Special Cut Ribeye

One entree \$40/guest

Two entrees \$44/guest

SIDES

Choose Three:

Fresh Garden Salad

Farmers Salad

Caesar Salad

Southern Shredded Brussel Sprouts Salad

White Truffle Mashed Potatoes

Fingerling Potatoes

Roasted Parmesan Potatoes

Fresh Green Beans

Asparagus

Roasted Vegetables

Broccolini

Fresh Baked Rolls w/ Pecan Butter

Non-alcoholic Beverages

Gluten Free and other dietary accommodations are available upon request.



quick bite

Box Lunches

Club on Wheatberry

Ham, Turkey, Bacon, Provolone Cheese,
Bacon Jam, LTO

\$19 each

\$15 half sandwich

Tea Room Original Chicken Salad

Croissant or Wheatberry Bread

\$19 each

\$15 half sandwich

Honey Baked Ham or Smoked Turkey

Wheatberry Bread, Cheddar Cheese

\$18 each

\$14 half sandwich

Bacon, Lettuce, Tomato

Toasted Wheatberry Bread

\$18 each

\$14 half sandwich

Veggie Sandwich

Wheatberry Bread, Guacamole, Cucumbers,
Tomato, Spring Mix, Alfalfa Sprouts

\$15 each

\$11 half sandwich

Italian Grinder

Wheatberry Bread, Ham, Salami, Pepperoni,
Provolone Cheese, Italian Mayo, LTO

\$20 each

\$16 half sandwich

Sandwich Platter

Honey Baked Ham, Smoked Turkey,
Homemade Chicken Salad

Provolone, Cheddar, Pepper Jack

LTO, Pickle, Mayo, Mustard

Wheatberry Bread

Homemade Pub chips

\$15/guest

*Add \$3 for Cream of Broccoli Soup

*Add \$3 for Croissants

*Wraps are available as well as Gluten Free options.

*All box lunches include chips, fresh fruit,
homemade cookie, and a bottled water.

Additional Side:

\$4/guest

Cream of Broccoli Soup
Featured Soup of the Day